

## **SAFETY AND SANITATION**

### **Academic Standards**

**Course Code: 5460**

The potential consequences of not following sanitation protocols could be loss of customers, illness, death, and long-term damage to the hospitality and tourism industry. Maintaining customer loyalty means staying on top of safety and sanitation practices. This Safety and Sanitation course is a study of local, state, and national regulations. Food safety refers to the conditions and practices that preserve the quality of food to prevent contamination and food-borne illnesses. Food sanitation is the cleanliness of equipment and facilities. Workplace safety practices provide methods to eliminate preventable accidents.

Specific topics include an introductory unit that explores safety and sanitation concepts, food safety, safety management systems, facility regulations, standards, careers, and professionalism. Students will have an opportunity to earn safety and sanitation certifications. Leadership, entrepreneurial, and technical skills are enhanced through active engagement in the intracurricular Career and Technical Student Organizations (CTSOs) – Family, Career and Community Leaders of America (FCCLA) and Skills USA.

With a Memorandum of Agreement/Understanding (MOA/MOU), this course may be taken as a dual credit course for completion status or may be articulated for college credits (CUL 155) (HOS 155).

<b>Credit:</b>	1 Carnegie Units (120 hours)
<b>Recommended Grades:</b>	10, 11, 12
<b>Class Size:</b>	20
<b>Prerequisite:</b>	NA
<b>National Certification(s):</b>	49 - ServSafe® Food Handler Certification (CCR) 63 - OSHA (CCR) 360 - HACCP Food Handler Certification (CCR) A15 - ServSafe® Manager (CCR) A79 - AMSA Food Safety and Science Certification

### **Textbook/Instructional Materials Information**

Comprehensive Listing of State Adopted Instructional Materials for Middle and High Schools

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#### **Employment Opportunities:**

<b>Secondary Education</b>	Food Safety Team Member, Sanitation Specialist, Food Safety Supervisor, Sanitation Technician, Sanitation Associate, Food Science Technicians, Agricultural Inspectors, Health and Safety Engineers
<b>Postsecondary Education</b>	Corporate Food Safety & Quality Manager, Food Protection Managers, Food Safety Program Manager, Sanitation Manager, Sanitation Lead, Territory Food Safety and Sanitation Specialist, Environmental Science and Protection Technician
<b>Postgraduate Education</b>	Microbiologist, Food Scientists and Technologists, Biochemists and Biophysicists, Epidemiologists, Consumer Safety Officer, Food Safety and Applied Nutritionist

#### **Standards Development Committee Members**

##### **Secondary Representatives**

<b>Name</b>	<b>Subject Area</b>	<b>School</b>
Sophia Brown	Family and Consumer Sciences and Hospitality and Tourism	Lake Marion Technology Center Orangeburg County Consolidated School District
Ashleigh Conteh	Family and Consumer Sciences and Hospitality and Tourism	Nations Ford High School Fort Mill, SC
Dr. Carolyn Gaillard	Family and Consumer Sciences	Orangeburg County Technology Center Orangeburg County Consolidated School District
Darron Kirkley	Hospitality and Tourism	Central High School Chesterfield County Schools
Kimberly Myers	Family and Consumer Sciences	Aynor High School Horry County Schools

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**Postsecondary Representatives**

<b>Name</b>	<b>Subject Area</b>	<b>School</b>
Robert Hansen	Culinary Arts	Bob Jones University Greenville, SC
Dr. LaToya Johnson	Family and Consumer Sciences	South Carolina State University Orangeburg, SC
Darron Kirkley	Sports Entertainment Management	University of South Carolina Columbia, SC

**Business/Community Representatives**

<b>Name</b>	<b>Title</b>	<b>Entity Represented</b>
Sophia Brown	Entrepreneur	Carolina Creations, LLC
Jamal Campbell	Councilman	Dillon County Government Dillon, SC
Robert Hansen	Chef	Table 301
Anna Sumabat Turner	Professional Organization FCS/Food Science/ Nutrition Instructor	AAFCS/SCAFCS Substitute-Greenville County School District

**Field Review Representatives**

<b>Name</b>	<b>Title</b>	<b>School/Entity</b>
Lucia Boinest	Culinary Arts Teacher	North Charleston High School North Charleston, SC
Kimberly Bush	Culinary Arts Teacher	South Aiken High School Aiken, SC

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<b>Name</b>	<b>Title</b>	<b>School/Entity</b>
Ezria Lighty	Culinary Arts Teacher	Dillon County Technology Center Dillon, SC
Mary Ramirez	Training Coordinator	Department of Health and Environmental Control (DHEC) Columbia, SC
Kia Smith	Culinary Arts Teacher	Sumter Career and Technology Center Sumter, SC
Timothy West	Culinary Arts Teacher	Ashly Ridge High School Summerville, SC

### **South Carolina Department of Education Representatives**

<b>Name</b>	<b>Title</b>	<b>Office</b>
Dana Depew	Education Associate	Office of Career and Technical Education
Dr. Eleanor Glover Gladney	Program Team Lead	Office of Career and Technical Education

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#### Standards and Indicators Information

The standards integrate the tenets of the Depth of Knowledge (DOK) to lead to demanding cognition and high expectations in instruction and assessment. The indicators follow the Five E Instructional Model which is a five-stage teaching sequence that helps students build their own understanding and new ideas. The five-stage process is cyclical and may not necessarily progress in the order as outlined.

#### Five E Instructional Model

**Engage** is designed to pique student interest and get them personally involved in the instruction and add a mechanism to pre-assess prior knowledge.

**Explore** gets students involved in the topic and provides an opportunity to build their own understanding.

**Explain** involves opportunities to communicate and describe what is learned at different intervals of the instruction.

**Elaborate** allows students to use their new knowledge and go beyond to explore the implications of the new knowledge.

**Evaluate** is an opportunity to determine how much learning and understanding has taken place for the students and the teachers.

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## **21<sup>ST</sup> CENTURY WORKPLACE READINESS SKILLS**

### **Personal Qualities and Abilities**

1. **Creativity and Innovation:** Employs originality, inventiveness, and resourcefulness in the workplace
2. **Critical Thinking and Problem-Solving:** Uses sound reasoning to analyze problems, evaluate potential solutions, and implement effective courses of action
3. **Initiative and Self-Direction:** Independently looks for ways to improve the workplace and accomplish tasks
4. **Integrity:** Complies with laws, procedures, and workplace policies; demonstrates honesty, fairness, and respect
5. **Work Ethic:** Consistently works to the best of one's ability and is diligent, dependable, and accountable for one's actions

### **Interpersonal Skills**

6. **Conflict Resolution:** Negotiates diplomatic solutions to interpersonal and workplace issues
7. **Listening and Speaking:** Listens attentively and asks questions to clarify meaning; articulates ideas clearly in a manner appropriate for the setting and audience
8. **Respect for Diversity:** Values individual differences and works collaboratively with people of diverse backgrounds, viewpoints, and experiences
9. **Customer Service Orientation:** Anticipates and addresses the needs of customers and coworkers, providing thoughtful, courteous, and knowledgeable service
10. **Teamwork:** Shares responsibility for collaborative work and respects the thoughts, opinions, and contributions of other team members

### **Professional Competencies**

11. **Big Picture Thinking:** Understands one's role in fulfilling the mission of the workplace and considers the social, economic, and environmental impacts of one's actions
12. **Career and Life Management:** Plans, implements, and manages personal and professional development goals related to education, career, finances, and health
13. **Continuous Learning and Adaptability:** Accepts constructive feedback well and is open to new ideas and ways of doing things; continuously develops professional skills and knowledge to adjust to changing job requirements
14. **Efficiency and Productivity:** Plans, prioritizes, and adapts work goals to manage time and resources effectively

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#### Professional Competencies (cont.)

- 15. Information Literacy:** Locates information efficiently, evaluates the credibility and relevance of sources and facts, and uses information effectively to accomplish work-related tasks
- 16. Information Security:** Understands basic Internet and email safety and follows workplace protocols to maintain the security of information, computers, networks, and facilities
- 17. Information Technology:** Maintains a working knowledge of devices, resources, hardware, software, systems, services, applications, and IT conventions
- 18. Job-Specific Tools and Technologies:** Knows how to select and safely use industry-specific technologies, tools, and machines to complete job tasks effectively
- 19. Mathematics:** Applies mathematical skills to complete tasks as necessary
- 20. Professionalism:** Meets organizational expectations regarding work schedule, behavior, appearance, and communication
- 21. Reading and Writing:** Reads and interprets workplace documents and writes effectively
- 22. Workplace Safety:** Maintains a safe work environment by adhering to safety guidelines and identifying risks to self and others

Workplace Readiness Skills for the Commonwealth was developed by the Virginia Department of Education's Office of Career, Technical, and Adult Education, in cooperation with the University of Virginia's Weldon Cooper Center for Public Service, the Career and Technical Education Consortium of States and Virginia's CTE Resource Center.

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#### **SSA. Introduction to Safety and Sanitation**

##### **SSA1.ISS. Explore safety and sanitation concepts within the hospitality industry.**

SSA1.I1. Engage: Explain terminology commonly used in safety and sanitation practices.

SSA1.I2. Explore: Demonstrate techniques that exhibit safety and sanitation.

SSA1.I3. Explain: Compare equipment selection and usage in hospitality settings.

SSA1.I4. Extend: Demonstrate cleaning and sanitizing throughout an operation.

SSA1.I5. Evaluate: Critique current safety and sanitation trends and their impact on the industry.

#### **SSB. Food Safety**

##### **SSB1.FS. Examine food safety practices.**

SSB1.FS1. Engage: Discuss food safety hazards along the flow of food.

SSB1.FS2. Explore: Examine the effects of pathogens, contaminants, and allergens on food safety.

SSB1.FS3. Explain: Explain the importance of proper food handling.

SSB1.FS4. Extend: Implement strategies to properly purchase, receive, store, and handle foods.

SSB1.FS5. Evaluate: Analyze proper food handling practices from farm to table.

#### **SSC. Safety Management Systems**

##### **SSC1.SMS. Justify the importance of safety management systems within the hospitality industry.**

SSC1.SMS1. Engage: Analyze safety management systems within the hospitality industry.

SSC1.SMS2. Explore: Demonstrate best practices in Active Managerial Control.

SSC1.SMS3. Explain: Describe the components of a HACCP plan.

SSC1.SMS4. Extend: Explain the elements of crisis management and planning.

SSC1.SMS5. Evaluate: Evaluate staff safety and training programs.



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#### **SSD. Facility Regulations and Standards**

##### **SSD1.FRS. Analyze facility regulations and standards in the hospitality industry.**

SSD1.FRS1. Engage: Examine facility sanitation requirements.

SSD1.FRS2. Explore: Explore facility safety requirements.

SSD1.FRS3. Explain: Assess the roles of governmental agencies.

SSD1.FRS4. Extend: Conduct self-inspections.

SSD1.FRS5. Evaluate: Analyze ways to establish voluntary controls.

#### **SSE. Careers and Professionalism**

##### **SSE1.CP. Analyze career opportunities and professional practices in the hospitality industry.**

SSE1.CP1. Engage: Assess personal interest areas to determine potential career options.

SSE1.CP2. Explore: Analyze characteristics of safety and sanitation professionals.

SSE1.CP3. Explain: Differentiate the roles and responsibilities in various safety and sanitation careers.

SSE1.CP4. Extend: Recommend professional practices that lead to success.

SSE1.CP5. Evaluate: Evaluate functions and benefits of membership and participation in student and professional organizations.